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live love eat

WOLFGANG PUCK

USE & CARE

7 Quart Pressure Cooker

LIFE IS ABOUT BALANCE AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

wolfgang puck Bistro collection

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Models BPCRM040 Printed in China REV 5.0

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IMPORTANT SAFEGUARDS

When using pressure cookers, basic safety precautions should always be followed:

1 Read all instructions carefully.
2 Do not touch hot surfaces. Use handles or knobs and a potholder.
3 Do not close or clog the safety valves under any circumstance.
4 To protect against risk of electrical shock, do not put power cord, plug or body of the appliance in water or other liquid.
5 Close supervision is necessary when any appliance is used by or near children.
6 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
8 Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See “Using Your Pressure Cooker” section of this manual.
9 Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
10 The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
11 Do not use outdoors.
12 Do not place the appliance on or near hot gas or electric burners, or in a heated oven.
13 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
14 Extreme caution must be used when moving an appliance containing hot contents or liquids.
15 This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See “Using Your Pressure Cooker” section of this manual.
16 Do not use this appliance for other than intended use.
17 To reduce the risk or electric shock, cook only in removable container.
18 Always attach power cord to appliance first, and then plug cord into wall outlet. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.

19 Always check the pressure release devices for clogging before use.
20 Do not open the pressure cooker until unit has cooled and internal pressure has been released. If the lid is difficult to open, this indicates that the cooker is still pressurized - do not force it open. Any pressure in the cooker can be hazardous. See “Using Your Pressure Cooker” section of this manual.
21 Do not operate this appliance in the presence of explosives and/or flammable fumes.
22 Do not use pressure cooking for pressure frying with oil.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

A. Use only 3-prong extension cord with 3-blade grounding plug.

B. The marked rating of the extension cord must be equal to or greater then the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Before Your First Use

Carefully unpack the pressure cooker and parts, and remove all packaging materials. Wash the removable cooking pot, lids and gasket in warm, soapy water to remove any dust that may have accumulated during packaging. Wipe cord and pressure cooker housing with a dry cloth. Do not immerse the cord or plug in water or other liquid. Dry all parts thoroughly before use.

Additional Safety Information

- Do not use the pressure cooker without liquid; this could damage the pressure cooker severely.
- Do not use pressure cooker for storage purposes nor insert any utensils.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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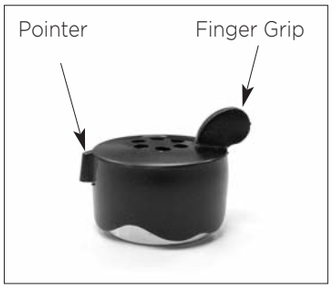
Know Your Electric Pressure Cooker

Actual product may differ slightly from photo shown above

Water Collector
(on back of appliance)

5



Underside of Cooker Lid

6

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About Pressure Cooking

Pressure cooking is an ideal way to make fast, tasty meals for your family! This method of cooking makes it easy for even the busiest cooks to prepare meals from scratch. Use your pressure cooker for fish, chicken, fresh vegetables, rice, legumes, and even dessert – and everything can be cooked to perfection in minutes. The pressure cooker will save you time, energy and money, as well as valuable nutrients. Boiling liquid inside the tightly sealed pot produces steam, which is trapped inside to create pressure. The very hot temperature produced reduces cooking time. The steam helps break down the fibers of whatever you're cooking and infuse the food with flavors. This also captures all of the water-soluble nutrients, making the food higher in flavor and more nutritious than with conventional cooking methods.

Additional Safety Tips

- Ensure that your gasket is properly in place and is free of food particles or is not damaged in anyway.
- Never manually VENT the pressure cooker when cooking liquid ingredients such as stews and stocks. Turn the pressure cooker off, unplug unit, and allow pressure to dissipate on its own.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. See "Using Your Pressure Cooker" section of the instruction manual.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Using Your Pressure Cooker" section of the instruction manual.
- Always check the pressure release devices for clogging before use.
- Do not open the pressure cooker until unit has cooled and internal pressure has been released. If the lid is difficult to open, this indicates that the cooker is still pressurized - do not force it open. Any pressure in the cooker can be hazardous. See "Using Your Pressure Cooker" section of the instruction manual.

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Using Your Pressure Cooker

Figure 1

Figure 2

Figure 3

Figure 4

1. Gather all ingredients and be familiar with your recipe. Pour required amount of liquid into removable cooking pot, and then add food. Use the cooking rack, if desired. **Except when cooking rice, never load cooker above the maximum ingredient level line marked "2/3 MAX PC" on cooking pot. Foods that expand while cooking (i.e. legumes) should never go above the 3/5 mark.** See instructions for cooking rice on page 11.
2. Make sure gasket is securely positioned in the inner lid. Always examine the gasket before installing and before each use. Make sure it is in good working order and free of any tears.
3. Secure the lid on pressure cooker by aligning the Triangle-Unlock symbol (see figure 1) on the pressure cooker housing with Arch symbol on the pressure cooker lid. Turn the lid clockwise until the Arch symbol on the lid aligns with the Triangle-Lock symbol (see figure 2) on the pressure cooker housing. Do not attempt to cook in your pressure cooker unless the lid is in the locked position as shown in figure 2.
4. Set the Pressure Release Device to the SEAL position. (See Figure 3).
5. Plug power cord into unit first and then into a 120-volt 60 Hz AC only outlet.
6. Turn the dial to the time specified for the recipe, the red HEAT light will illuminate. The countdown timer will not start until the unit has reached the operating pressure.
7. When the operating pressure has been reached the green COOK light will illuminate and the countdown timer will begin. During the cooking process you will hear the timer motor making a slight noise.
8. After pressure cooking is complete the green COOK light will turn off and the yellow WARM light will illuminate indicating that the cooker is in KEEP WARM mode. The KEEP WARM light and HEAT light will cycle on and off independently during the KEEP WARM mode.

Using Your Pressure Cooker (cont.)

9. The pressure can be released manually or on its own. If a recipe states "let pressure drop on its own," unplug the cooker and let sit until the lid removes without any resistance, approximately 10-15 minutes depending on volume of food in the cooker. When recipe states "reduce pressure at once" or "reduce pressure manually", unplug the cooker and turn the Pressure Release Device to the VENT position to release steam and reduce pressure. (See Figure 4). Use caution when manually releasing pressure as hot steam will be released, we recommend using tongs or a kitchen towel to turn the pressure release valve.

WARNING! Do not release steam manually with recipes containing lots of liquid, such as soups and stews, turn the Timer Dial counter-clockwise until it clicks and unplug the cooker

10. Pressure is completely reduced when the Steam Release Dial is in the Vent position, (see Figure 4) and you no longer hear steam escaping from the valve, and the lid opens freely with no force. Only then is it safe to remove pressure cooker lid and serve food. Remove lid by grasping the handle and twisting lid counter-clockwise to the UNLOCK position. As a safety feature, the lid will not open unless all pressure is reduced. DO NOT force the lid open if it does not open freely, this means that the unit is still under pressure.

Adding Time
After selecting the desired cooking function, you can add cooking time by simply turning the dial to the desired time.

Keep Warm/Cancel
When pressure cooking is complete, the pressure cooker will automatically switch to Keep Warm and stay in this mode until the cooker is unplugged. The KEEP WARM light and HEAT light will cycle on and off independently during the KEEP WARM mode.

To manually switch to KEEP WARM turn the TIMER dial clockwise past the 15 minute mark and turn back counter –clockwise until you hear a click. . The KEEP WARM light and HEAT light will cycle on and off independently during the KEEP WARM mode. To cancel KEEP WARM mode unplug the pressure cooker.

Cooking Pot Markings
Inside the removable cooking pot are two sets of markings. One side is marked "2/3 MAX PC", which indicates the maximum fill line when cooking any food, other than rice in the pressure cooker. The other side has markings for cooking rice. When pressure cooking rice, never fill the pressure cooker more then 1/2 full. To cook a larger quantity of rice, utilize the glass lid and not the pressure cooking lid.

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Using Your Pressure Cooker (cont.)

Warning: to avoid a serious burn injury when cooking foods other than rice, never exceed the 2/3 MAX PC mark of combined volume of liquids and solids.

Preparing White Rice
When measuring rice, ONLY USE THE RICE MEASURE CUP PROVIDED; DO NOT USE A STANDARD MEASURING CUP. Use the Rice Measure Cup, along with the pot markings to make perfect rice every time. For example, when making 6 cups rice, use 6 rice cup measures of rice and fill with water to the "6" mark. When pressure cooking rice, do not go past the 6-cup "RC" marking, as indicated on the inside of the removable cooking pot. The combined volume of rice and water must not exceed the 6-cup marking as shown under "RC" markings on the inside of the removable cooking pot. As a general rule, when cooking 2 cups (or less) of uncooked rice, use 1 tablespoon of butter or oil. For measurements greater than 2 cups, use 2 tablespoons of butter or oil. This will prevent foaming during the cooking process.

If you desire a greater volume of rice, follow the recommended water-to-rice ratio and use a standard oven safe cookware lid, not the pressure cooker lid. Since the TIMER is controlled by pressure it will not countdown when using a standard lid, you must use a separate timer. Set a kitchen timer to 40 minutes and check for doneness after 30 minutes.

Helpful Hints

- Read this manual thoroughly and follow all recommendations.
- Be familiar with the recipe and have all ingredients ready before you begin.
- Be sure the lid is secured properly before beginning. (See Using your Pressure Cooker)
- You may wish to brown some meats before cooking with other ingredients. The TIMER must be turned on to activate the cooking process but it will not countdown since it is activated by pressure. Turn the TIMER to any time to activate the heating elements. Do not use the pressure cooker lid. Always brown meats uncovered. Add a small amount of oil and brown meat.
- Cut foods into uniform-size pieces to promote even cooking. In recipes that call for various ingredients, cut those that cook more quickly into larger pieces and those that cook more slowly into smaller pieces.
- Many different cooking liquids can be used in a pressure cooker: wine, beer, bouillon, fruit juices, water and more.
- After becoming familiar with your pressure cooker, you can convert conventional recipes for pressure cooking. In general, reduce cooking times by two thirds. The amount of liquid used may also have to be adjusted because there is very little evaporation from the pressure cooker. Reduce the amount of liquid so there is only about 1/2 cup more than desired in the finished product. Remember, however, there must always be some liquid in the pressure cooker to form the necessary steam. Try this formula: 1 cup of liquid for the first 15 minutes of pressure cooking then 1/3 cup of liquid for each subsequent 15 minutes.
- Since flavors are more concentrated, reduce amounts of herbs and seasonings when converting conventional recipes. Fresh herbs are better for pressure cooking than dried herbs.
- Generally speaking, pressure cookers cook foods in about 1/3 the time of conventional cooking methods.
- Increase cooking times by about ten percent when cooking in high altitudes over 3,500 feet.
- When you are using frozen meats in your recipes, the cooking time does not need to be altered. Pressure will not be achieved until the internal temperature in the pot is 40 degrees higher than the boiling point of water. The cooking time will not begin until pressure is achieved; it will just take longer to come to pressure.
- Always check to make sure your gasket and float valve are clean and in good working order.

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Care & Cleaning

1. Allow pressure cooker to cool completely before cleaning. Unplug the power cord from the outlet and then from the pressure cooker.
2. Wash the pressure cooker removable pot, sealing gasket and lids by hand with warm, soapy water. Dry all parts thoroughly. (See Figure 1, page 14, for removing and installing sealing gasket).
3. If necessary, wipe the power cord clean with a damp cloth. Dry thoroughly. Never immerse the power cord or plug.
4. Replace sealing gasket securely in lid. After each use, check gasket for any tears and make sure the pressure regulator dial and valve are in good working order. Also remove the anti-blockage cover, steam release dial, and clean the steam vent thoroughly (See Figure 2, page 14). Ensure that there are no food particles or any other foreign matter blocking the steam vents prior to putting the anti-blockage cover and steam release dial back on the lid. The anti-blockage cover helps prevent food particles from entering Steam Release Valve.

   You must ensure that this is cleaned after each use. It is important to check the steam vent thoroughly and use a narrow utensil, if necessary, to poke through the steam vent and ensure that it is clear and that no food particles adhere to the walls, thus blocking the steam from being freely released.
5. Do not store pressure cooker with lid locked in place. If you store the lid locked onto the pressure cooker it will reduce the life of the gasket since it will stay compressed during non-use.

Figure 1
Gasket

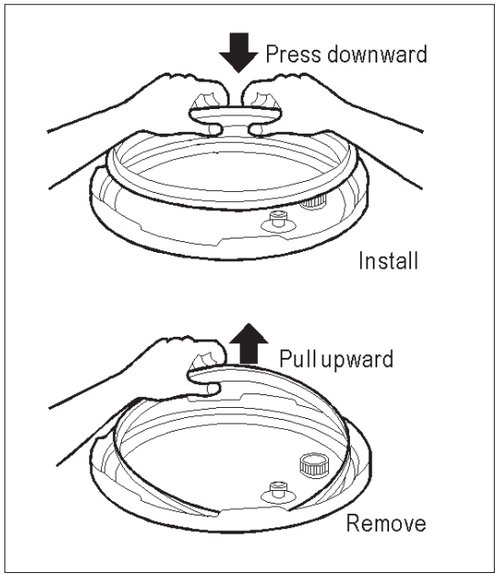
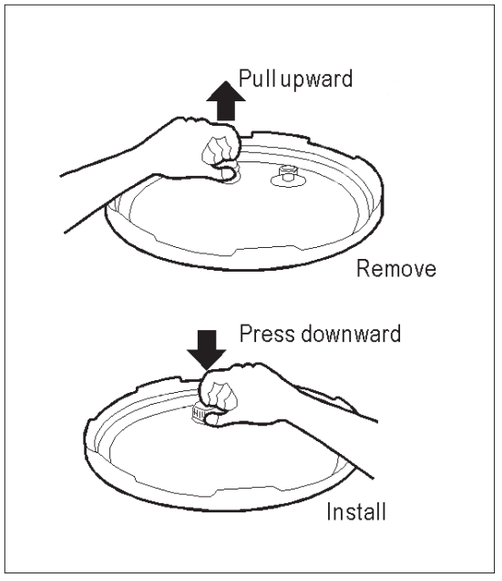


Figure 2
Steam
Vent



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Recipes

Greek Lemon Chicken Soup

6 Servings

INGREDIENTS

6 boneless, skinless chicken breast halves, cut into 1-inch cubes
1 medium onion, chopped
1 cup fresh spinach, chopped
6 cups chicken stock
1/2 cup arborio rice
4 tablespoons fresh lemon juice
1 teaspoon kosher salt
1 teaspoon freshly ground pepper
1 tablespoon fresh mint leaves, chopped
2 large eggs, beaten

METHOD

1. Place all ingredients, except eggs, in cooking pot.
2. Lock lid in place and set timer for 15 minutes.
3. When cooking cycle is complete and all pressure has been released, remove lid.
4. Pour beaten eggs slowly into hot soup while stirring.
5. Serve hot with fresh chopped mint garnish.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Beef Goulash

6 - 8 Servings

INGREDIENTS

2 tablespoons vegetable oil
1 pound onions, finely chopped
1 tablespoon sugar
3 tablespoons sweet paprika
3 tablespoons hot paprika
3 tablespoons tomato paste
1 tablespoon minced garlic
1 tablespoon chopped fresh marjoram
1/2 teaspoon chopped fresh thyme
2 teaspoons kosher salt (or more to taste)
1/2 teaspoon freshly ground black pepper
3 pounds boneless beef shank, well trimmed and cut into 1-inch cubes
3 cups homemade chicken stock or good-quality canned chicken broth
1 cup water
2 tablespoons balsamic vinegar
1 tablespoon caraway seeds, toasted in a dry skillet over medium-low heat until fragrant, 1 to 2 minutes, and then coarsely ground

METHOD

1. Add oil to cooking pot. When oil is hot, add onions and sugar. Sauté, uncovered, until onions are golden.
2. Add beef cubes and sear both sides.
3. Add sweet and hot paprika, tomato paste, garlic, marjoram, thyme, salt and pepper. Sauté, stirring continuously for 1 minute
4. Add chicken stock, water, balsamic vinegar, and caraway seed. Stir.
5. Lock lid in place and set timer for 35 minutes.
6. The Goulash will be done when timer goes off, but it will stay in keep warm mode until unit is turned off. Turn off heat and skim off liquid fat glistening on the surface. Taste and add more salt and pepper, if desired. Serve hot with spaetzle, dumplings, potatoes, rice, or Kaiser rolls.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

Pressure Cooker Barbecued Pulled Pork

4 Servings

INGREDIENTS

1 1/2 pounds pork butt, cut crosswise into 1/4-inch thick slices
Kosher salt and freshly ground black pepper
3 tablespoons commercial barbecue rub
1 tablespoon extra-virgin olive oil
1 cup good-quality canned chicken broth
1/2 cup good-quality bottled barbecue sauce

METHOD

1. Season pork with salt, pepper and barbecue rub.
2. Turn timer on pressure cooker to 50 minutes. When insert is heated, approximately 2 minutes, add oil to cooking pot and brown pork slices on both sides in batches.
3. Add chicken broth.
4. Secure lid.
5. When cooking cycle is complete and all pressure has been released, remove lid.
6. Using a fork and knife, shred the pork.
7. Add barbecue sauce, and stir well.
8. To serve, pile high on a soft sandwich roll and top with coleslaw, if desired.

Note: If the pork is not falling apart after the barbecue sauce has been added, secure the lid again and cook on the Meat function for 10 minutes longer.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

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Chicken Stock

Approximately 2 Quarts

INGREDIENTS

5 to 6 pounds chicken bones, including necks and feet, coarsely chopped
1 medium carrot, peeled, trimmed, and cut into 1-inch slices
1 medium onion, peeled, trimmed, and quartered
1 small celery stalk, trimmed and cut into 1-inch slices
1 small leek, cleaned, trimmed and cut into 1-inch slices
1 sprig of fresh thyme
3 sprigs of fresh parsley with stems
1 bay leaf
1/2 teaspoon whole white peppercorns
Enough cold water to cover chicken and other ingredients

METHOD

1. Place all ingredients in cooking pot.
2. Lock lid in place and set timer for 30 minutes.
4. When cooking cycle is complete and all pressure has been released, remove lid.
5. Carefully strain stock through a fine mesh strainer into a clean bowl and cool.
6. Refrigerate stock, covered, for several hours, until the fat from the stock forms a hard, removable surface.
7. Remove hardened fat and discard before using or freezing.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More!, Random House, 2000

Creamy Cauliflower Soup

Makes 3 Quarts

INGREDIENTS

2 large heads cauliflower (about 5 pounds), trimmed and washed
2 tablespoons unsalted butter
1/4 cup extra-virgin olive oil, plus more for serving
1 yellow onion (about 1/2 pound), peeled, trimmed, and sliced
3 garlic cloves, peeled and chopped
Kosher salt
Freshly ground white pepper
1 medium tomato (about 1/2 pound), blanched, peeled, seeded, and diced
1 1/2 teaspoons ground cumin
Pinch of sugar
1 bay leaf
2 to 3 sprigs of fresh thyme
2 quarts homemade chicken or vegetable stock, or store-bought
1 cup heavy cream
Chopped fresh chives, for garnish

METHOD

1. Cut heads of cauliflower into thin slices and set aside.
2. Add butter and olive oil to cooking pot. Add onions and garlic. Sauté, uncovered, until translucent. Stir in cauliflower. Season with salt and pepper.
3. Add tomatoes, cumin, sugar, bay leaf, thyme sprigs, and chicken stock.
4. Lock lid in place and set timer for 10 minutes.
5. When cooking cycle is complete and all pressure is released, remove lid and discard bay leaf and thyme sprigs.
6. Add cream to hot soup.
7. Using an immersion blender with a stainless wand, pureé the soup on low at first, then tilting the wand away from you, increase the power and pureé to desired consistency.
8. Taste for additional seasoning.
9. Serve soup hot, drizzled with olive oil and sprinkled with chives.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More!, Random House, 2000

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Chicken Enchilada Casserole

6 - 8 Servings

INGREDIENTS

1 can light red kidney beans, drained
2 cups chicken stock
1 jar (17.35 ounces) mild enchilada sauce
8 - 10 whole frozen chicken tenders
1 cup diced onion
1 cup diced peppers
1 tablespoon fresh cilantro
1 package (1.12 ounces) cheesy taco seasoning mix
1 cup frozen corn
2 cups tortilla chips
1 cup Mexican-flavored shredded cheese
Sour cream, to garnish
Green onions, to garnish

METHOD

1. Add beans, stock, sauce, frozen chicken tenders, onion, peppers, cilantro, taco seasoning mix, and frozen corn to cooking pot.
2. Lock lid in place and set timer for 15 minutes.
3. When cooking cycle is complete and all pressure is released, open lid.
4. Set timer for 6 minutes, select Meat function again, while adding tortillas and cheese. Stir, uncovered, and bring to a boil.
5. Serve with sour cream and green onions.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Ground Beef and Pork Chipotle Chili with Kidney Beans

6 Servings

INGREDIENTS

1/4 cup extra-virgin olive oil
2 pounds ground beef
1 pound ground pork
1 cup chopped onion
3 garlic cloves, minced
2 to 3 tablespoons
chipotle chili powder (or to taste)
2 tablespoons pure ground
chili powder
2 tablespoons ground cumin
1 teaspoon dried oregano
1 teaspoon paprika
1 can (28 ounces) crushed tomatoes
2 cups beef or chicken stock
or good-quality canned broth
1 cup dark beer
3 tablespoons tomato paste
Kosher salt and freshly ground black pepper
3 tablespoons masa harina
1 can (15 ounces) red kidney beans, drained

For Garnish:
Tomato salsa
Sour cream
Shredded cheddar or Jack cheese
Chopped sweet onion
Sliced avocado
Chopped fresh cilantro

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Ground Beef and Pork Chipotle (cont.)

METHOD

1. When hot, add half of the oil and the beef and pork to cooking pot. Sauté, stirring and breaking up meat into small pieces with a wooden spoon, until evenly browned.
2. Remove cooking pot from pressure cooker and drain fat from cooked meat. Remove cooked meat and set aside.
3. Place empty cooking pot back into pressure cooker. When hot again, add remaining oil, onion, garlic, chipotle powder, chili powder, cumin, oregano and paprika. Sauté until onions are tender.
4. Add cooked meat and all remaining ingredients – except for the masa harina, kidney beans and garnish – to cooking pot.
5. Lock lid in place and set timer for 20 minutes.
6. When cooking cycle is complete and all pressure is released, open lid.
7. Place the masa harina in a bowl. Add some of the hot liquid from the cooking pot, and stir until smooth.
8. Using a fork, add masa harina to the chili, along with the kidney beans.
9. Select Meat function again, and cook uncovered until the sauce has thickened, about 10 minutes.
10. Taste for additional seasonings.
11. Ladle chili into bowls and serve with garnishes.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

Braised Lamb Shanks with Squash and Peas

6 Servings

INGREDIENTS

6 lamb shanks, 1/2- to 3/4-pound each
Kosher salt and freshly ground black pepper
1 teaspoon chopped fresh rosemary
2 tablespoons extra-virgin olive oil
1 medium or large onion, chopped
2 medium carrots, peeled and chopped
2 teaspoons minced fresh garlic
1/2 cup dry red wine
1 cup drained canned diced tomatoes
3 cups beef stock or good-quality canned beef broth
1 cup peeled fresh pearl onions or frozen pearl onions
3/4 pound pattypan squash, cut into 1/2-inch cubes (about 1 heaping cup)
1/2 cup frozen tiny peas
Fresh rosemary sprigs for garnish
2 tablespoons chopped fresh flat-leaf parsley for garnish

METHOD

1. Season shanks with salt, pepper and rosemary.
2. Add olive oil to cooking pot. When oil is hot, brown shanks evenly in batches. Set browned shanks aside.
3. Remove cooking pot and drain fat .
4. Replace cooking pot and add onion, carrots and garlic. Cook for a couple of minutes.
5. Add red wine and begin scraping the bits up from the bottom of the pan.
6. Add shanks back to cooking pot.
7. Add tomatoes, beef broth, and pearl onions.
8. Lock lid in place and set timer for 40 minutes.
9. Set timer for 12 minutes. When cook cycle is complete and all pressure has been released, remove lid.
10. Add pattypan squash and peas to cooking pot. Set timer for 3 minutes and cook until peas and squash are heated through, about 2-3 minutes.

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Braised Lamb Shanks (cont.)

11 Remove shanks and vegetables to a platter and keep warm by covering with foil.

12 Remove as much fat from pot as you can.

13 Set timer for 3 minutes longer, bring sauce to a boil and skim off fat that rises to surface.

14 Taste sauce for added seasoning.

15 Pour sauce over lamb shanks and vegetables. Garnish with rosemary sprigs and parsley.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

Savory Squash Soup

6 Servings

INGREDIENTS

2 butternut squash (about 3 3/4 pounds)
1 acorn squash (about 1 3/4 pounds)
6 tablespoons unsalted butter
1 white onion (about 4 ounces), peeled, trimmed, and finely diced
1/2 teaspoon kosher salt
1/8 teaspoon freshly ground white pepper
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/8 teaspoon ground cardamom
4 cups homemade chicken or vegetable stock, or store-bought, heated
1 cup heavy cream
1 sprig of fresh rosemary

Garnish:
1 recipe Cranberry Relish (page 27)
1 recipe Cardamom Cream (page 28)
1/2 recipe Spiced Caramelized Pecans (page 29)
4 tablespoons pumpkin seed oil

METHOD

1 Cut squash in half and discard seeds.

2 Cut off outside peeling from squash and cut into 2-inch pieces.

3 Place all soup ingredients, except cream, in cooking pot.

4 Lock lid in place and set timer for 20 minutes.

5 When cook cycle is complete and all pressure has been released, remove lid and discard the rosemary sprig.

6 Using an immersion blender with a stainless steel wand, pureé soup on lowest setting while adding cream.

7 To serve, ladle soup into heated bowls. Place a tablespoon of Cranberry Relish in center; top with a dollop of Cardamom Cream; then sprinkle with chopped pecans. Drizzle pumpkin seed oil over soup.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More!, Random House, 2000

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Cranberry Relish

Makes 1 1/3 Cups

INGREDIENTS

2 cups fresh cranberries
1/2 cup sugar
1/2 cup verjus or 3 tablespoons lemon juice

METHOD

1. In small saucepan, combine all ingredients. Bring to a boil, and then lower to a simmer. Continue to cook until the mixture is thick and berries are glazed. Allow to cool.
2. Transfer to a covered container and refrigerate until needed.

Note: Relish will keep up to 2 weeks, refrigerated.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More!, Random House, 2000

Cardamom Cream

INGREDIENTS

2 cups heavy cream
1 tablespoon black cardamom seeds

METHOD

1. In a small saucepan, bring 1 cup of heavy cream and the cardamom to a boil. Reduce until only 1/4 cup remains. Allow to cool. Reserve.
2. Whip remaining 1 cup of heavy cream until stiff peaks form. Stir into the reserved mixture. Chill until ready to serve.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More!, Random House, 2000

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Spiced Caramelized Pecans

Makes 2 cups

INGREDIENTS

3 cups peanut oil
2 cups pecan halves
1 teaspoon kosher salt
1/2 teaspoon cayenne pepper
1 cup sifted confectioners' sugar

METHOD

1. In a deep-fryer or a deep pot, heat the oil to 350 degrees F. (A deep-frying thermometer can be clipped to the side of the pan so that you can tell when the proper temperature has been reached).
2. Meanwhile, in a large saucepan bring 2 quarts of water to a boil. Add the pecans and boil for 2 minutes. Drain in a large strainer, shaking off all excess water. Sprinkle the salt and cayenne pepper over the nuts and then coat with the confectioners' sugar, a little at a time, allowing the sugar to melt into the pecans. Toss the nuts by shaking the strainer, adding a little more sugar each time, until all the sugar is used and all the nuts are coated. Do not use hands or a spoon to toss. The nuts should have a glaze of sugar.
3. Carefully add the nuts to the heated oil, keeping the oil at 350 degrees F. Cook until golden brown, about 3 minutes, stirring occasionally. Remove with a slotted spoon to a baking tray to cool.

Recipe courtesy Wolfgang Puck, Pizza, Pasta & More!, Random House, 2000

Tortilla Soup

6 - 8 Servings

INGREDIENTS

2 ears of fresh corn, husks removed
4 or 5 large garlic cloves, peeled
1 small onion (about 3 ounces), peeled, trimmed and quartered
1 small jalapeño pepper, trimmed and seeded
2 tablespoons corn oil
2 corn tortillas, cut into 1-inch squares
2 large ripe tomatoes (1 pound), peeled, seeded, and coarsely chopped
2 tablespoons tomato paste
2 to 3 teaspoons ground cumin
8 cups chicken stock

Garnish
2 corn tortillas
1 ripe avocado
1 large chicken breast, cooked, boned, and skinned
1/2 cup grated cheddar cheese
1/4 cup chopped fresh cilantro leaves

METHOD

1. Using a large knife, carefully scrape the kernels off the cobs and set aside, reserving cobs.
2. Using a food processor fitted with the steel blade, or a large knife, coarsely chop the garlic, onion, jalapeño pepper, and corn kernels. Reserve.
3. Allow pressure cooker to get hot (a couple of minutes), and add oil. When oil is hot, add tortilla squares. Cook over low heat until slightly crisp. Stir in chopped vegetables and simmer just until vegetables are coated with oil. Do not brown.
4. Add tomatoes, tomato paste, and 2 teaspoons of the cumin. Continue to simmer for about 10 minutes to maximize flavor. Slowly pour in the stock and add the corn cobs.

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Tortilla Soup (cont.)

5 Lock lid in place and set timer for 15 minutes.

6 When cooking cycle is complete and all pressure is released, open lid. Discard corn cobs and purée the soup with an immersion blender set on low until desired consistency is reached. Taste for salt, pepper or additional cumin.

7 Prepare the garnish: Preheat oven to 350 degrees. Cut tortillas into thin strips and arrange on a small baking tray. Bake until strips are crisp, 10 to 15 minutes. Peel and dice avocado. Cut chicken into thin strips.

8 To serve, add chicken and avocado to soup and reheat over low heat. Ladle the soup into 6-8 warm bowls and garnish with the baked tortilla strips, cheddar cheese, and chopped cilantro. Serve immediately.

Notes: If desired, the soup can be further reduced to intensify flavors. After discarding corn cobs and before puréeing, select Vegetable function again and, with the lid off, reduce soup by one-third.

For a very smooth consistency, pass soup through a fine strainer after puréeing.

Recipe courtesy Wolfgang Puck, "Pizza, Pasta & More!," Random House, 2000

Cream of Root Vegetable Soup

6 - 8 Servings

INGREDIENTS

6 cups chicken stock
2 medium stalks celery, chopped
1 large leek, white part only, sliced
1 large russet potato, peeled and chopped
1 large turnip, peeled and chopped
1/2 large rutabaga, peeled and chopped
2 medium parsnips, peeled and chopped
2 large carrots, peeled and chopped
2 tablespoons flat-leaf parsley, chopped
1 teaspoon kosher salt
1/2 teaspoon white pepper
1 pinch ground coriander
2 tablespoons whipping cream
1 tablespoon butter

METHOD

1 Put stock, all vegetables, parsley, salt, pepper, and coriander in cooking pot.

2 Lock lid in place and set timer for 15 minutes.

3 When cooking cycle is complete and all pressure is released, open lid.

4 Purée soup to desired consistency with an immersion blender with a stainless wand set on low. Add cream and butter while puréeing.

5 Taste for seasoning. Serve hot or cold.

PRESENTATION

This soup is delicious served with a dollop of sour cream and chopped green onions on top.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Beef Burgundy

6 - 8 Servings

INGREDIENTS

2 tablespoons olive oil
Salt and pepper
3 pounds lean beef stew meat, cut into 1-inch pieces
1 medium onion, chopped
3 cloves garlic, minced
1 cup button mushrooms
2 large carrots, diced
1 cup frozen pearl onions
1 cup dry red wine
2 cups beef stock
2 tablespoons tomato paste
3 sprigs fresh thyme
1 whole bay leaf
1 tablespoon flour
1 tablespoon butter, room temperature
1 tablespoon fresh parley, chopped
Salt and pepper, to taste

METHOD

1. Season beef chunks by sprinkling with salt and pepper.
2. Set timer for 35 minutes. Add oil to cooking pot. When oil is hot, brown the beef chunks on all sides in batches.
3. Add onion, garlic and mushrooms to cooking pot; sauté for a few more minutes.
4. Add browned beef, carrots, pearl onions, red wine, beef stock, tomato paste, thyme and bay leaf.
5. Secure pressure cooker lid and set timer for 30 minutes.
6. When cooking cycle is complete and all pressure is released, open lid.
7. Blend butter with flour to form a paste. Ladle some of the hot stock from the cooking pot into butter mixture. Mix until very smooth. Add butter mixture to hot stew, stirring constantly.
8. Set timer for 6 minutes. Select Soup function again and bring stew back to a boil, uncovered, to thicken and cook out flour flavor.
9. Taste for seasoning and serve with chopped fresh parsley.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Quick Chicken Pot Pie

6 Servings

INGREDIENTS

1 package (10 ounces) frozen puff pastry shells
2 cups chicken stock
15 whole frozen chicken tenders
2 sprigs fresh thyme
1 bag (16 ounces) frozen pearl onions
1 bag (16 ounces) frozen mixed vegetables with peas and carrots
1 can (10 3/4 ounces) condensed cream of chicken soup

METHOD

1. Bake puff pastry shells according to package instructions.
2. Add chicken stock, chicken tenders, pearl onions and thyme to cooking pot.
3. Lock lid in place and set timer for 12 minutes.
4. When cooking cycle is complete and all pressure is released, open lid. Remove thyme sprigs.
5. Add frozen mixed vegetables and soup.
6. Lock lid in place and set timer for 6 minutes again. Make sure the vegetables are cooked through, and use a wooden spoon to break up the chicken tenders. Taste for seasoning.
7. Ladle chicken stew into baked pastry shells; garnish with freshly chopped parsley or chives.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Minestrone Soup

6 - 8 Servings

INGREDIENTS

3 tablespoons olive oil
1 large onion, chopped
4 slices pancetta (or bacon), chopped
2 stalks celery, thinly sliced
1/2 cup baby carrots
2 small potatoes, cubed
1 can (28 ounces) diced tomatoes in juice
4 cups liquid (white wine, stock, or water)
1/2 cup dried great northern beans, washed
3 sprigs fresh thyme
salt and pepper
1/4 cup chopped fresh spinach
1 medium zucchini, halved and sliced
1/2 cup small pasta shells

METHOD

1. Set timer for 36 minutes. After 3 minutes, add oil to cooking pot. When oil is hot, add onion and pancetta. Cook, uncovered, until brown.
2. Add all remaining ingredients, except for spinach, squash and pasta.
3. Secure pressure cooker lid and set timer for 30 minutes.
4. When cooking cycle is complete and all pressure is released, open lid.
5. Add spinach, zucchini and pasta.
6. Lock lid in place. Select Vegetable function, and set timer for 3 minutes.
7. When cooking cycle is complete and all pressure is released, open lid. Taste for seasoning before serving.

PRESENTATION

This low-calorie and low-fat soup is wonderful hot or cold. Try dropping a teaspoon of fresh pesto and some olive oil in each bowl of soup right before serving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Beef Bolognese

6 Servings

INGREDIENTS

2 tablespoons extra virgin olive oil
1 pound lean ground beef
Kosher salt and fresh ground black pepper, to taste
2 shallots, minced
2 cloves garlic, minced
1 medium onion, peeled and chopped
1 medium carrot, peeled and chopped
1 stalk celery, trimmed and chopped
1 cup red wine
5 pounds roma tomatoes, cored, blanched, peeled, seeded and chopped
1/4 cup tomato paste
1 tablespoon sugar
1 spice sachet (1 spring of each: rosemary, basil, oregano, and parsley; 1 bay leaf and 1/2 teaspoon of whole black peppercorns, wrapped together in cheesecloth, tied together in a bundle)
2 cups chicken stock
1 pinch red pepper flakes

METHOD

1. Add olive oil to cooking pot. When oil is hot, add ground beef and brown, uncovered, while crumbling with spoon. Season with salt and pepper.
2. Add shallots, garlic, onion, carrot and celery. Sauté until tender.
3. Add red wine, tomatoes, tomato paste, sugar, spice sachet, stock and red pepper flakes. Taste again for salt and pepper.
4. Lock lid in place and set timer for 15 minutes.
5. When cooking cycle is complete and all pressure is released, open lid.
6. Taste for additional seasoning, and remove the sachet. Use as desired.

Recipe courtesy Wolfgang Puck

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Paella

4 Servings

INGREDIENTS

2 cups water or stock
3/4 cup white wine
1 small onion chopped
1 clove garlic, minced
12 large shrimp, peeled and deveined
12 small clams, scrubbed
12 black mussels, scrubbed
18 strands of saffron
1 cube chicken bouillon
1 pinch black pepper
1 pinch red pepper ground
1/4 cup tender young peas, fresh or frozen
2 tablespoons red pimiento
2 tablespoons chopped fresh cilantro
1 cup arborio rice

METHOD

1. Place all ingredients in cooking pot. Stir to mix.
2. Lock lid in place and set timer for 12 minutes.
3. When cooking cycle is complete and all pressure is released, open lid.
4. Stir once and serve hot.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Stuffed Peppers

4 Servings

INGREDIENTS

1 pound ground beef, cooked
1 cup cooked white rice
salt and pepper
1 small onion, diced
1/2 cup mozzarella cheese
4 medium peppers, stem tops and insides removed
3 cups beef stock
1 can (14.5 ounces) tomato sauce

METHOD

1. Combine cooked ground beef, rice, onions, cheese, salt and pepper in a bowl.
2. Stuff peppers with meat-rice mixture.
3. Add beef stock to cooking pot. Add stuffed peppers.
4. Lock lid in place and set timer for 15 minutes.
5. When cooking cycle is complete and all pressure is released, open lid.
6. Remove peppers from cooking pot and keep warm on a platter.
7. Add tomato sauce to cooking pot. Set Timer for 7 minutes. Reduce sauce and broth by half. Check for seasoning.
8. Pour sauce over peppers. Serve hot.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Braised Red Cabbage

12 Servings

INGREDIENTS

1/4 cup peanut oil
1 medium red onion, sliced
1 cup brown sugar
2 Granny Smith apples, sliced
1/2 cup red wine vinegar
2 cups red wine
2 cups orange juice
1 cinnamon stick
3 teaspoons ground ginger
salt and pepper, to taste
4 pounds red cabbage, julienned
A few gold leaves for decoration
(optional, available at specialty stores)

METHOD

1. Set timer for 20 minutes. After 3 minutes, add oil to cooking pot. When oil is hot, add red onion and cook, uncovered, until translucent.
2. Sprinkle in the brown sugar and cook for a few minutes until it starts to caramelize.
3. Add sliced apples and deglaze with red wine vinegar. Bring mixture to a boil.
4. Add remaining ingredients except for gold leaves. Stir ingredients.
5. Secure pressure cooker lid and set timer for 15 minutes.
6. When cooking cycle is complete and all pressure is released, open lid.
7. Taste for seasoning. Serve as an accompaniment to your favorite pork dish.

Recipe courtesy Wolfgang Puck

Green Risotto

6 Servings

INGREDIENTS

1/2 cup olive oil
1 medium onion, finely chopped
1 1/2 cups Arborio rice
3 cups chicken stock
1 cup fresh spinach leaves, pureed
1 teaspoon salt

METHOD

1. Add oil to cooking pot. When oil is hot, add onion and cook, uncovered, until translucent.
2. Stir in remaining ingredients.
3. Lock lid in place and set timer for 15 minutes.
4. When cooking cycle is complete and all pressure is released, open lid.
5. Stir risotto. If there is too much liquid, select Rice function again and cook, uncovered, stirring until additional liquid evaporates.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Stuffed Artichokes

4 Servings

INGREDIENTS

2 cups chicken stock
2 tablespoons lemon juice
1 pinch salt
4 jumbo artichokes
2 cloves garlic, minced
2 tablespoons fresh mint leaf or basil
1 cup fresh bread crumbs
2 tablespoons olive oil
1 tablespoon Parmesan cheese
1 teaspoon salt
1 teaspoon fresh ground pepper

METHOD

1. Place stock, lemon juice and salt in cooking pot.
2. Trim artichokes by removing stems and trimming outer sharp tips. Let artichokes soak upside down in the stock mixture.
3. Combine remaining ingredients in separate bowl.
4. Turn artichokes tips up. Stuff artichokes by pressing bread mixture into leaves.
5. Lock lid in place and set timer for 20 minutes.
6. When cooking cycle is complete and all pressure is released, open lid.
7. Remove artichokes to serving platter, keeping juices in cooking pot.
8. Set timer for 6 minutes. Bring sauce to a boil, uncovered, until reduce by half. Pour over artichokes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Spicy Honey-Glazed Baby Pork Ribs

4 Servings

INGREDIENTS

6 tablespoons sesame oil
1 cup chicken stock or water
2 slabs baby pork ribs
1 cup soy sauce
1 cup sake
1 teaspoon dried chile flakes
4 tablespoons honey
2 tablespoons minced fresh ginger
2 tablespoons minced fresh garlic

METHOD

1. Cut slab of ribs in half.
2. Add oil to cooking pot. When oil is hot, brown ribs one slab at a time.
3. Stack ribs flesh-side down in cooking pot.
4. Mix remaining ingredients together and pour over ribs.
5. Lock lid in place and set timer for 15 minutes.
6. When cooking cycle is complete and all pressure is released, open lid.
7. Cut ribs into individual servings and keep warm on serving platter.
8. Set timer for 9 minutes, select Meat function again and reduce the sauce by one-third.
9. Serve ribs with sauce in the center for dipping.

Recipe courtesy Wolfgang Puck

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Corned Beef and Cabbage

6 - 8 Servings

INGREDIENTS

3 pounds corned beef brisket with seasoning packet
1 bottle (12 ounces) beer
2 medium onions, cut in half lengthwise
2 whole garlic cloves
2 cups beef stock
4 medium red potatoes, scrubbed, peeled and halved
1 large head cabbage, cut into 8 wedges
1 cup baby carrots

METHOD

1. Rinse corned beef and trim any excess fat.
2. Add brisket, contents of seasoning packet, beer, onion, garlic, and stock to cooking pot.
3. Lock lid in place and set timer for 60 minutes After time is up, set timer for an additional 30 minutes.
4. When cooking cycle is complete and all pressure is released, open lid.
5. Add remaining vegetables. Lock lid in place and set timer for 10 minutes.
6. When cooking cycle is complete and all pressure is released, open lid.
7. Serve on a platter covered with hot stock. Serve mustard and horseradish on the side.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Pot Roast

4 - 6 Servings

INGREDIENTS

2-2 1/2 pounds beef roast
(such as California chuck, roast bone-in or out),
trimmed of excess fat
1/2 tablespoon salt
1 teaspoon pepper
1 teaspoon garlic powder
1 tablespoon olive oil
2 cups beef stock
1 can (5.5 ounces) V-8 juice
1 medium onion, quartered
2 cloves garlic
3 sprigs fresh thyme (or 1 tablespoon dry)
3 stalks celery, cut into 1-inch pieces
8 medium creamer potatoes halved
1 pound baby carrots
1 tablespoon flour
1 tablespoon butter, room temperature

METHOD

1. Season roast with salt, pepper and garlic powder.
2. Set timer to 66 minutes. When inner pot is hot, approximately 2 minutes, add oil to cooking pot. When oil is hot, add the roast and sear well on both sides.
3. Add stock, V-8 juice, onion, garlic, thyme and celery.
4. Secure pressure cooker lid and set timer for 60 minutes.
5. When cooking cycle is complete and all pressure is released, open lid.
6. Add potatoes and carrots. Lock lid in place. Select Vegetable function, and set timer for 6 minutes.
7. When cooking cycle is complete and all pressure is released, open lid.
8. In a separate bowl, mix flour with butter until paste is formed. Add a half cup of hot stock to flour mixture; mix until smooth.
9. Remove pot roast and vegetables to a platter and keep warm.
10. Slowly add butter mixture back into cooking pot, stirring constantly. Set timer for 6 minutes again and bring to a boil, uncovered, to thicken sauce. Pour sauce over roast or serve on the side.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Coconut Rice Pudding

4 Servings

INGREDIENTS

1 1/2 cups coconut milk
1 1/2 cups milk
1/2 cup sugar
1/4 teaspoon kosher salt
1 cup arborio rice
1 tablespoon almond essence
1/2 cup golden raisins
1/4 teaspoon ground cinnamon, optional

METHOD

1. Combine coconut milk, milk, sugar and salt in uncovered cooking pot.
2. Add rice and almond essence. Stir until well blended.
3. Lock lid in place and set timer for 20 minutes.
4. When cooking cycle is complete and all pressure has been released, remove lid.
5. Stir in raisins and cinnamon until well incorporated. Cover and allow to cool for 10 minutes. Serve warm or cold.

Recipe courtesy Wolfgang Puck

Flan

4 - 6 Servings

INGREDIENTS

3 cups water
3/4 cup of sugar
3 large eggs, beaten
1 can (14 ounces) sweetened condensed milk
1 can (12 ounces) evaporated milk
1 tablespoon vanilla

METHOD

1. In nonstick skillet over medium heat, melt sugar until caramel-like in color. Pour caramel evenly into an 8-inch round baking pan. Spray with cooking spray.
2. Place 2 cups of water in cooking pot.
3. Combine eggs, milks and vanilla. Pour into baking pan on to of caramel.
4. Top baking pan with a piece of paper towel. Wrap well with aluminum foil. Place into cooking pot of pressure cooker.
5. Lock lid in place and set timer for 12 minutes.
6. When cooking cycle is complete and all pressure has been released, remove lid.
7. Carefully remove baking pan from pressure cooker, and refrigerate flan until ready to serve.
8. To serve, run a knife around the inside of baking pan, place a plate over, and invert flan onto plate.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Chocolate Truffle Crème Brulee

6 Servings

INGREDIENTS

2 cups heavy whipping cream
1 cup bittersweet chocolate pieces or chips
1/3 cup granulated sugar
2 teaspoons excellent quality pure vanilla extract
5 large egg yolks

METHOD

1. Heat cream in microwave until very hot, about 2 minutes. Pour hot cream over chocolate pieces in a large bowl. Whisk until chocolate is completely melted.
2. Whisk in remaining ingredients. Divide between 6 ramekins.
3. Place a folded kitchen towel in bottom of pressure cooker removable pot. Pour in 3 cups water. Place ramekins on towel taking care to keep them level. You may be able stack them all in the pressure cooker by building the ramekins up, pyramid style. If not, cook them in two batches.
4. Lock lid in place and set timer for 6 minutes.
5. When cooking cycle is complete, allow pressure to release naturally. When all pressure has been released, remove lid, tilting it away from you to avoid steam. Carefully remove ramekins using tongs or potholders.
6. Sprinkle an even layer of granulated sugar over tops of each ramekin. Place them on a heatproof surface and burn the tops to a nice amber color using a blowtorch. I do not find that caramelizing the sugar works well under the oven broiler. If you do not have a torch, make the Microwave Caramel recipe on page 55, or omit the caramelized sugar step.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Creamy Dreamy Rice Pudding

4 - 6 Servings

INGREDIENTS

2 cups water
1 cup rice, such as long grain (my favorite is baby basmati)
1 tablespoon unsalted butter (important to control foaming)
1/2 teaspoon kosher salt
1 split vanilla bean, Tahitian preferred
1/2 cups half and half
3/4 cups granulated sugar
1 teaspoon fresh lemon juice

METHOD

1. Combine water, rice, butter, salt and vanilla bean in cooking pot.
2. Lock lid in place and set timer for 5 minutes.
3. When cooking cycle is complete, allow pressure to release naturally. When all pressure has been released, remove lid, tilting it away from you to avoid steam.
4. Add remaining ingredients and stir thoroughly.
5. The pudding will be quite runny, but that is how I prefer it since it thickens up considerably as it cools. If you like it thick, set timer for 6 minutes again but do not lock on lid. Bring to a full boil and turn off.
6. Serve warm. Add dried fruit, fresh fruit, cinnamon or other spices as desired.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

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White Chocolate Cheesecake

6 - 8 Servings

INGREDIENTS

3 packages (8 ounces each) cream cheese
1/2 cup powdered sugar
3 large eggs
1 tablespoon vanilla
1 pinch salt
6 ounces white chocolate, melted in microwave until smooth
3 cups water
Raspberry Sauce (page 50)

METHOD

1. Prepare a 7-inch springform pan by lining the bottom with parchment paper or wax paper. Assemble the springform around the paper-coated bottom. Spray interior with cooking spray.
2. In a mixing bowl, cream together sugar and cream cheese with an electric mixer until smooth. (This can also be done with a food processor fitted with a metal chopping blade.) Add eggs one at a time. Add vanilla, salt, and melted white chocolate. Pour batter into prepared pan.
3. Top pan with a paper towel. Wrap well with aluminum foil.
4. Add water to cooking pot. Place assembled springform pan in cooking pot. Lock lid in place.
5. Lock lid in place and set timer for 30 minutes.
6. When cooking cycle is complete, leave cheesecake in the pressure cooker for an additional 30 minutes before removing.
7. Chill cheesecake for at least 3 hours before serving. Serve with Raspberry Sauce and garnish with mint and fresh raspberries.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Raspberry Sauce

8 Four-Ounce Servings

INGREDIENTS

2 cups fresh or frozen raspberries
2 tablespoons granulated sugar
1 teaspoon lemon juice

METHOD

1. Place all ingredients in a small saucepan over medium heat. Cook for 10 - 15 minutes, until sauce reduces and sugar dissolves.
2. To remove seeds, press through a sieve.
3. When cool, serve to decorate your dessert plate or drizzle over White Chocolate Cheesecake.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Easy Individual Banana Baby Cakes

6 Servings

INGREDIENTS

1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
6 tablespoons unsalted butter
3/4 cup granulated sugar
2 teaspoons excellent quality pure vanilla extract
3 large egg yolks
3/4 cup sour cream
3 ripe bananas
6 tablespoons brown sugar

METHOD

1. Sift together the flour, baking powder and salt in a small bowl. Set aside.
2. In mixer fitted with paddle attachment, cream butter and sugar until pale and fluffy, about 5 minutes. Scrape bowl. Add vanilla and egg yolks. Mix until smooth. Scrape bowl. Add sour cream and mix again. Scrape bowl. Add flour mixture and fold in by hand until just combined.
3. Spray or butter 6 ramekins. Divide batter evenly among prepared ramekins, filling just below the half-way point. Smooth batter.
4. Top with banana slices using up to 1/2 of a banana per ramekin. Top each with 1 tablespoon of brown sugar.
5. Place a folded kitchen towel in bottom of the pressure cooker removable pot. Pour in 3 cups water. Place ramekins on towel taking care to keep them level. You may be able stack them all in the pressure cooker by building the ramekins up, pyramid style. If not, cook them in two separate batches.
7. Lock lid in place and set timer for 8 minutes.
8. When cooking cycle is complete, allow pressure to release naturally. When all pressure has been released, remove lid, tilting it away from you to avoid steam. Carefully remove ramekins using tongs or potholders.
9. The banana slices will now have a pink tinge to them. This is normal. Enjoy warm with slightly sweetened whipped cream if desired.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Lively Lemon Cheesecake

4 - 6 Servings

INGREDIENTS

2 tablespoons unsalted butter, melted
1/2 cup vanilla wafer crumbs
2 packages (8 ounces each) cream cheese
1/2 cup granulated sugar
zest and juice from 1 lemon
2 large eggs

METHOD

1. Combine butter and wafer crumbs in the bottom of a 6-inch spring-form pan. Press and flatten to cover bottom. Set aside.
2. Combine cream cheese and sugar in food processor. Pulse and scrape down until smooth. Add zest, juice and eggs. Pulse only until no visible egg remains. Do not over mix.
3. Scrape mixture into prepared pan.
4. Place a folded kitchen towel in bottom of pressure cooker removable pot. Pour in 3 cups water. Place springform pan on top of towel.
5. Lock lid in place and set timer for 12 minutes.
6. When cooking cycle is complete, allow pressure to release naturally. When all pressure has been released, remove lid, tilting it away from you to avoid steam. Carefully remove springform pan using potholders.
7. Cool until warm and then cover and refrigerate for at least 4 hours or overnight. Serve with lemon slices, crushed lemon drop candies and sweetened whipped cream, if desired.

Notes: Because of the specialty type of steam cooking, the cheesecake surface will appear lumpy. This is normal and is only on the very surface.

The easiest way to slice a cheesecake is with a length of dental floss held taught between your hands.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

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Microwave Caramel

Makes enough to coat 8 ramekins

INGREDIENTS

1/2 cup granulated sugar
1/4 cup light corn syrup
5 drops fresh lemon juice

METHOD

1. Place all ingredients in a 2- or 4-cup glass measuring cup. Stir until all sugar is moistened.
2. Cook in microwave until bubbles start piling up on top of each other and mixture turns amber in color, approximately 3 minutes. The time it takes depends on the wattage of your microwave.
3. Carefully remove and divide between ramekins. Use caution; sugar mixture is extremely hot. Let cool until hard.

Notes: This recipe is a great topping for the Chocolate Truffle Crème Brulee on page 47, if you do not own a blow torch. Simply pour the hot caramel over the top of the cooled brulee and let harden.

Extra caramel can be used to make pretty garnishes. Simply pour out in a lacy pattern onto aluminum foil, preferably the nonstick aluminum foil that is now available. Allow to harden and then carefully remove to top ice cream, cakes and other desserts.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Raspberry White Chocolate Bread Pudding

4 Servings

INGREDIENTS

1 cup granulated sugar
4 large eggs
1/2 teaspoon kosher salt
1 tablespoon fresh lemon juice
2 teaspoons excellent quality pure vanilla extract
2 cups heavy whipping cream
2 tablespoons unsalted butter, melted
3 croissants, cut into 2-inch pieces (stale is fine)
1/2 cup fresh or frozen raspberries
2 tablespoons white chocolate chips

METHOD

1. Spray or grease a 6-cup baking mold or pan. Set aside.
2. In a large bowl, whisk together sugar, eggs, salt, lemon juice, vanilla, cream and melted butter. Whisk until sugar is dissolved. Gently fold in croissant pieces.
3. Pour one-third of mixture into prepared pan. Scatter a layer of raspberries and white chocolate over mixture. Repeat layers twice.
4. Place a folded kitchen towel in bottom of pressure cooker removable pot. Pour in 3 cups water. Place pan of bread pudding on top of towel.
5. Lock lid in place and set timer for 11 minutes.
6. When cooking cycle is complete, allow pressure to release naturally. When all pressure has been released, remove lid, tilting it away from you to avoid steam. Carefully remove pan of bread pudding, using potholders.
7. Serve warm with additional raspberries and slightly sweetened whipped cream, if desired.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

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Silky Flan with Microwave Caramel

4 Servings

INGREDIENTS

1 recipe Microwave Caramel, page 53
1 cup whole milk
1 cup heavy whipping cream
2/3 cup granulated sugar
1/8 teaspoon kosher salt
1 teaspoon excellent quality pure vanilla extract
2 large eggs
3 large egg yolks

METHOD

1. Place all ingredients in large mixing bowl and whisk until smooth. Pour mixture over 4 caramel-lined ramekins.
2. Place a folded kitchen towel in bowl of pressure cooker removable pot. Pour in 3 cups water. Place ramekins on towel taking care to keep them level.
3. Lock lid in place and set timer for 3 minutes.
4. When cooking cycle is complete, release pressure manually. When all pressure has been released, carefully remove lid, tilting it away from you to avoid steam. Carefully remove ramekins using tongs or potholders.
5. Serve warm or cold. Remove flan from ramekin by first running a thin-bladed knife around edge of custard to loosen it. Invert onto serving plate, letting the now liquid caramel dribble over top.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Recipe Notes

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Pressure Cooker Cooking Chart

Ingredient	Amt	Time (Minutes)	Liquid Suggested (Cups)
VEGETABLES			
Artichokes, trimmed	3 med	14	2
Beans, Black (soaked)	1 cup	12	2
Beans, Lima	1 cup	15	2
Beans, Navy	1 cup	8	2 - 2 1/2
Beans, Pinto	1 cup	15	3
Beans, Soy	1 cup	12	2
Beans, Red Kidney	1 cup	20	3 1/2
Beans, String	1 lb	3	1
Beets	6 med	15	2
Broccoli flowerets	2 cups	3	1
Brussels Sprouts	2 cups	7	1
Cabbage head, quartered	1 med	10	2
Carrots 2 " pieces	2 cups	5	1
Cauliflowerets	2 cups	3	1
Chick Peas	1 cup	20	3
Corn, on the cob	6 ears	4	1 1/2
Okra, large	2 cups	4	1
Parsnips, cubed	2 cups	4	1 1/2
Squash, Acorn, halved	4 halves	13	2
Squash, Butternut, 1/2" slices	8 slices	4	1 1/2
MEATS, POULTRY, SEAFOOD			
Beef Brisket	3 lbs	90	2-3
Beef Ribs	6 whole	30	2
Chicken, boneless, skinless pieces, frozen	4 pounds	5	2
Chicken Legs	4 whole	20	2
Chicken, quartered	1	20	2
Chicken, split breast bone-in	Up to 6	15	2
Chicken, whole	3 lbs	20	3
Chuck Roast	3 lbs	75	2-3
Clams, in shells	1 dozen	2	1
Corned Beef	3 lbs	90	3
Cornish Game Hens	2	20	2
Baby Back Ribs	2 slabs	20	2
Fish Fillets	2 6 oz	5	1
Fish Steaks	1-2" thick	4	1 1/2
Lamb shanks	2-3 lbs	30	2
Lobster	1–2 lbs	5	2

Pressure Cooker Cooking Chart

Ingredient	Amt	Time (Minutes)	Liquid Suggested (Cups)
Octopus, whole baby or 3" pieces	2 cups	16	3
Pork chops (8-10 oz ea)	3 to 4	12	2
Pork Loin	2 lbs	22	3
Rump Roast	3 lbs	75	3
Short Ribs	3 lbs	35	2
Shrimp, large	Up to 30	2	1
Spare Ribs	1 slab	30	2
Squid 1" Rings	2 lbs	12	2
Stew Meat 1" Pieces	3 lbs	18	4
Turkey Breast	5 lbs	45	3
Veal Shanks (8 oz ea)	3	30	2
POTATOES			
Potatoes, Baking	4 large	15	2
Potatoes, Red Bliss (2 oz ea)	Up to 20	7	2
Potatoes, White, cubed	3 cups	5	1 1/2

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Recipe Notes

Recipe Notes

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Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty,
call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.